



ALL NIGHT

Available till 1.30am daily

CEVICHE \$14

South American seafood dish made with fresh raw fish cured in fresh citrus juice, spiced with aji, chilli peppers & more

MUSHROOM BRUSCHETTA (V) \$14

CRISPY CHICKEN WINGS \$14

JALAPEÑO POPPER (V) \$14

FRIES (V) \$10

Add truffle oil/parmesan cheese +\$2



CRISPY CHICKEN WINGS

LOADED FRIES - PLATOS ROTOS \$17

Fries with meat (Vegetable / Chicken) & salsa, parmesan cheese

ACHARI PANEER (V) \$20

Paneer tikka with a twist of pickles, for those who prefer a tangy affair



LOADED FRIES

VEGETARIAN SAMOSA (V) \$10

Deep-fried pastries stuffed with potato



SAMOSA

PEANUT MASALA \$7

Seasoned peanuts with onions & tomatoes

CHICKEN TIKKA \$22

Spicy boneless chicken cubes

GALOUTI KEBAB \$34

Minced lamb & green papaya kebab

BIRYANI \$25

Spiced aromatic basmati rice

CHICKEN \$25 / VEGETARIAN BIRYANI (V) \$20



CHICKEN BIRYANI

TEX-MEX

Available till 1.30am daily

NACHOS \$20 ★

QUESADILLAS \$17

Choice of Topping / Filling

- Chicken
- Mixed Vegetables (V)



NACHOS

BREADS

Available till 10pm daily

PAN CON TOMATE (V) \$12

Fresh tomato bread, the Cubano way!



PAN CON TOMATE

CAMARONES TOAST \$18

Creamy shrimps on a baguette

BIKINI SANDWICH \$18

Toasted sandwich, Jamón ibérico, truffle & melted cheese

PLAIN TOAST \$7

GARLIC BREAD \$9

GARLIC AND CHEESE BREAD \$11

PAELLA

Available till 10pm daily

Our paella is prepared a la minute, allow us some time to cook it

PAELLA DE CUBA LIBRE \$42

Our signature paella with chicken, fish, squid, mussels, chorizos (pork) & prawns

ARROZ NEGRO \$39

Squid-ink black paella, fresh BBQ "whole squid"

PESCADOS Y MARISCOS DEFINITIVOS \$43

A seafood feast version of paella

PAELLA VERDURAS (V) \$34

A healthier choice, vegetarian paella.

PASTA MARINERA CON TRUFFA \$26

Seafood & truffle pasta



PAELLA

BITES

Available till 10pm daily

JAMÓN CROQUETTAS \$18

Serrano ham homemade velouté

CHORIZO DE PATATAS \$18

Chorizo, baby potatoes, wine, rosemary, aioli

JAMÓN IBÉRICO 50 GRAMS \$34

24 months cured leg ham

ACEITUNAS MARINADAS (V) \$10

Marinated olives

GAMBAS AL AJILLO \$22

Juicy, tender shrimps, fresh garlic

SALPICADO DE SOLOMILLO \$23

Beef tenderloin, garlic & extra virgin olive oil

CUBAN SPICE-RUBBED LAMB RACK \$34

Marinated grilled-lamb rack, white mojito jus'

PADRON PEPPERS (V) \$16

Blistered Padron peppers, sea salt

PIMENTON ROASTED CAULIFLOWER (V) \$15

Organic cauliflower, garlic, smoked sweet paprika, honey, lemon & pine nuts

PULPO A LA GALLEGA \$30

Galician-style grilled octopus, potato, paprika, cayenne, extra virgin olive oil

PATATAS BRAVAS (V) \$14

Fried potatoes, bravas sauce, aioli

PINCHOS MORUNOS (MOORISH KEBABS) \$18

BBQ meat in sticks smoky pepper sauce

PORK \$20 / WAGYU BEEF \$30

ALBONDIGAS \$20

Beef meatballs in rich, spicy tomato sauce

DESSERTS

Available till 10pm daily

MOLTEN LAVA CAKE \$14

MANGO PISTACIO ICE CREAM \$8

NUTELLA BROWNIE \$14

JAMÓN CROQUETTAS

CHORIZO DE PATATAS

JAMÓN IBÉRICO

PINCHOS MORUNOS

ALBONDIGAS

LEAVE US A REVIEW & GET 20% OFF YOUR NEXT VISIT



CUBALIBRE.CO
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PLEASE INFORM OUR SERVICE STAFF IF YOU HAVE ANY FOOD ALLERGY | PICTURES ARE FOR ILLUSTRATION PURPOSE ONLY

(V) VEGETARIAN ★ HIGHLY RECOMMENDED

ALL PRICES ARE SUBJECT TO GST & 10% SERVICE CHARGE